

ABSTRACT

Terubuk's has 4,6% of protein content and contained much minerals, crispness on product flakes often addition of starch in flour, one of simply processed from red rice and black sticky rice is making them to be flour. Purpose of this research was to observation the increase the terubuk as local food. This research will search how to get better ratio between red rice flour with black sticky rice flour and time of flake's toaster take an effect to characteristics terubuk flakes.

Methode of preliminary research involve protein content of terubuk, making red rice flour and black sticky rice flour which will be analyze of water content, fiber content, and strach content. Methode of this research involve chemical and organoleptic response. Chemical response consist water content and strach content. Selected sample will be analyze of protein content, fat content, and fiber content. Organoleptic respond consist texture, color, taste, crispness and aroma. Experimental design of this research used agglomerate Random Design (RAK) with 2 factor's that is a factor in ratio between red rice flour with black sticky rice flour and time roasting. with factorial's pattern 3 x 3 by total dry runs as much 3 times and the design of the treatment consists of the 27 treatment.

Result of red rice flour analysist consist 6,86% of water content, 66,63% of starch content and 3% of fiber content, while result of black sticky rice flour consist 8,95% of water content, 64,37% of starch content and 2% of fiber content. The result of this research showed that the ratio between red rice flour with black sticky rice flour and time roasting have taken an effect to characteristic of texture, color, taste, crispness, aroma and water content. The selected treatment was a1b2 which consist 12% of protein content, 5,94% of fat and 4,95% of fiber content.

Keyword: terubuk, red rice, sticky black rice, flakes